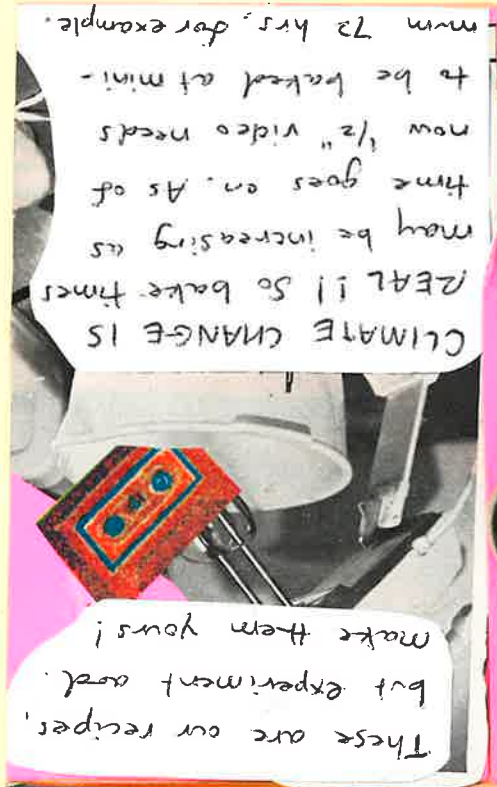
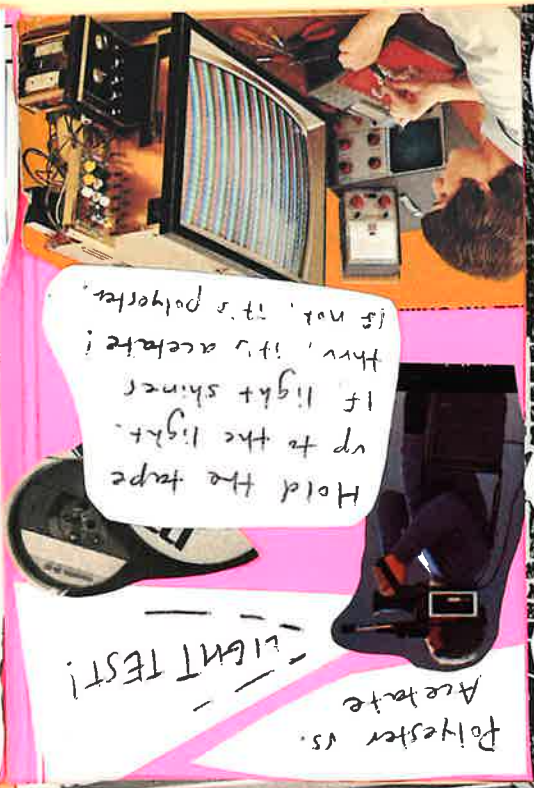
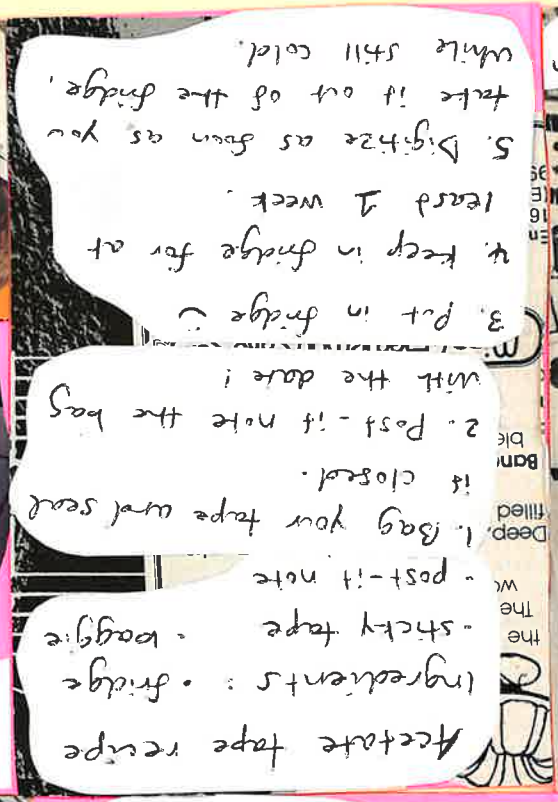
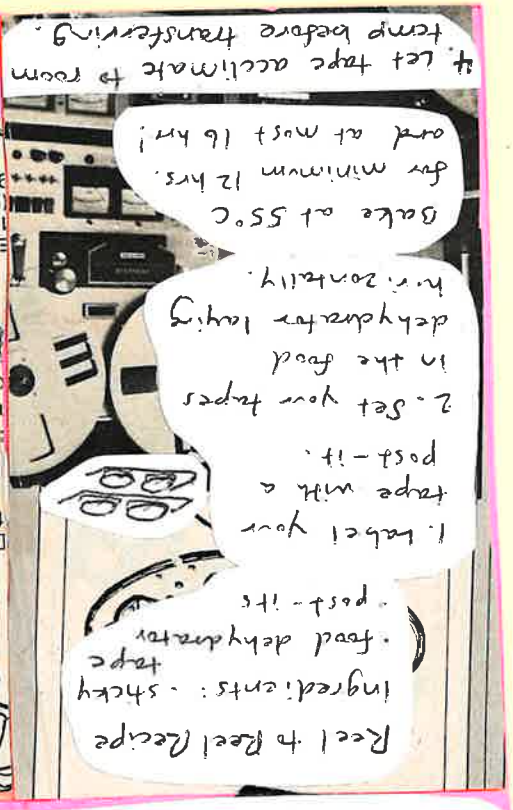
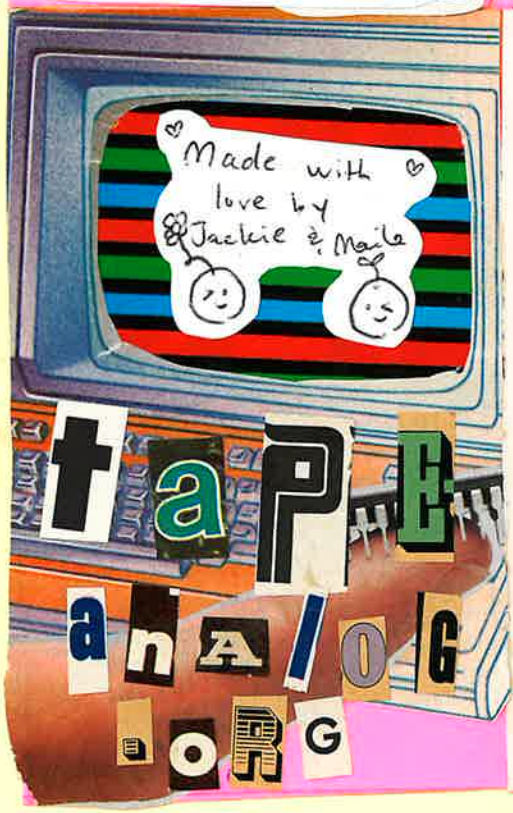
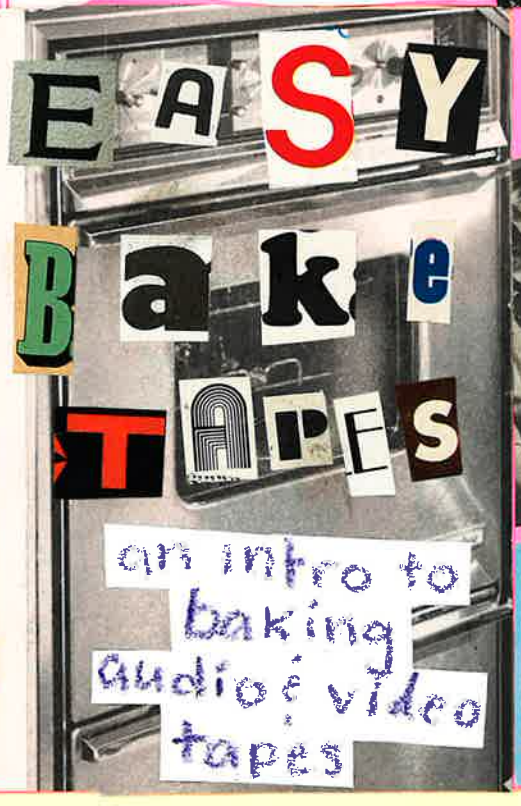

These are our recipes, but experiment and make them yours!
CLIMATE CHANGE IS REAL!! So bake times may be increasing as time goes on. As of now 1/2" video needs to be baked at minimum 72 hrs, per example.

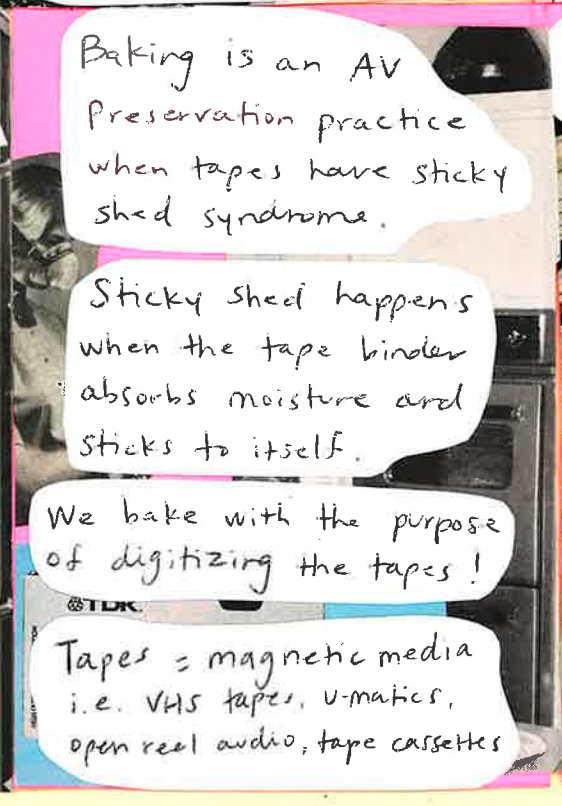

Polyester vs. Acetate
LIGHT TEST!
Hold the tape up to the light. If light shines thru, it's acetate! If not, it's polyester.


Acetate tape recipe
Ingredients: • fridge • sticky tape • baggie • post-it note
1. Bag your tape reel and it closed.
2. Post-it note the bag with the date!
3. Put in fridge :)
4. Keep in fridge for at least 1 week.
5. Digitize as soon as you take it out of the fridge, while still cold.


Reel to Reel Recipe
Ingredients: • sticky tape • food dehydrator • post-its
1. Label your tape with a post-it.
2. Set your tapes in the food dehydrator laying horizontally.
Bake at 55°C for minimum 12 hrs. and at most 16 hrs!
4. Let tape acclimate to room temp before transferring.


Made with love by Jackie & Naila
tape
analog
.org


EASY
Bake
TAPES
an intro to baking audio & video tapes


Baking is an AV Preservation practice when tapes have sticky shed syndrome.
Sticky shed happens when the tape binder absorbs moisture and sticks to itself.
We bake with the purpose of digitizing the tapes!
Tapes = magnetic media i.e. VHS tapes, U-matics, open reel audio, tape cassettes

Baking means taking the moisture out of the tape.
Baking is for polyester tapes only!!
Kitchen equipment:
• post-its
• fridge
• timer
• food dehydrator (best one if it can turn off automatically)